**BUTIFARRA – WHITE BEAN SKORDALIA – HERB DRESSING**

**100 g BUTIFARRA SAUSAGE**

**40 g white bean skordalia**

**15 g herb oil**

**BUTIFARRA SAUSAGE**

**2 kg duroc secreto (half diced & half minced)**

**2 kg pork fat diced**

**2 kg pork shoulder minced**

**30 g pork seasoning powder**

**15 g sugar**

**50 g oyster sauce**

**6 g salt**

**75 g dry sherry (fino)**

**75 g iced water**

**3 g cinnamon powder**

**3 g allspice**

**3 g cloves**

**5 g white pepper**

**13 g black pepper**

**2 g nutmeg**

* Mince all meat making sure to keep it as cold as possible
* In a separate bowl, make a slurry with all the rest of the ingredient
* Mix the spice slurry to the mix and mix it well by hand until all combine
* Place in the fridge to cool down
* Make sausage

**WHITE BEAN SKORDALIA**

**300 g potatoes cooked in the white bean stock**

**700 g cooked white beans**

**90 g almond powder (or flake)**

**40 g garlic**

**70 g lemon juice**

**lemon zest**

**40 g sherry vinegar**

**250 g olive oil**

**salt and pepper**

**White bean stock for consistency**

* Mix all ingredients in a bowl and mash with the potato smasher.
* Check seasoning

**HERB OIL**

**300 g olive oil**

**150 g parsley**

**10 g garlic**

**2 pinch of salt**

**5 g dried oregano**